

# Class A – Vegetables

Superintendents

Albert Maddox III – 203-266-7282; Adam Wheeler – 203-206-1233

**WHO MAY ENTER:** Adult exhibitors age 12 and over.

**ENTRY BLANKS:** See general rules.

**ENTRY TAGS:** To be attached by exhibitor. See general rules.

**NON-LIVESTOCK EXHIBITORS:** See general rules for exhibit delivery and removal.

**DELIVERY OF EXHIBITS:** To south section of Main Exhibit Building, **Thursday from 6 to 9 pm.** No exhibits will be accepted on Friday.

**ENTRY FEES:** Exhibitors must include entry fee (see general rules) which entitles them to enter exhibits in other areas of the Fair and provides for admission to the Fair on all three days. **There is an additional \$18.00 entry fee for the Heaviest Pumpkin category (A1).**

## DEPARTMENT RULES

1. Only one exhibit can be made of the same variety except in collections.
2. All exhibits must be composed of the exact number of specimens called for in listing.
3. All exhibits must be in prime market condition.
4. Only plates with hole to attach tags supplied by the Fair will be used to exhibit.
5. Best of Show Ribbon will be awarded.
6. All exhibitors must obtain permission of the department chairman to remove exhibit and must remove exhibit at the close of the Fair at 5:30 pm. on Sunday. Any exhibit not removed by 6:30 pm. on Sunday will become the property of the Fair and will be donated to a local soup kitchen.
7. Any **“Other”** class entry **must** have variety named on entry tag attached to plate.

## JUDGING STANDARDS

Excellent – Free from injury (not over 25% waste and not more than slightly affecting appearance); uniform in size, shape, and color (not over 10% variance); of the best market size and quality (beets 1 ½”-3”, carrots ¾”-1 ½”, onions over 2”, potatoes 6-12 oz.). True to variety type.

Good – Clean; free from damage (not over 25% waste and not damaging appearance); fairly uniform in size, shape, and color (not over 25% variance); of good market size and quality (beets over 1 ¼”, carrots 1-2 ½”, potatoes 5-12 oz.). Fairly true to variety type.

Worthy – Fairly clean; free from serious damage (not over 10% waste and not seriously damaging appearance); fairly uniform in size, shape, and color (less than 100% variance); of fair market size and quality (beets 1”-4”, carrots 1 ½”-3”, onions over 1 ½”, potatoes 4-14 oz.). Not off-type enough to be disqualified.

Unworthy – Dirty; seriously damaged by disease, insects, or other means; extreme difference in size, shape, and color; plate is unworthy if largest specimen is twice the size of the smallest. One or a combination of the above points will disqualify an exhibit.

## \*JUDGING STANDARDS FOR HEAVIEST PUMPKINS

1. All giant pumpkins and squash are eligible for competition and will be weighed in separate categories
2. Squash will be classified as any fruit with a surface area that is at least 75% green, blue, or gray in color. The portion of the fruit in contact with the ground will not be considered in the color classification.
3. Pumpkins will be all fruit not classified as squash.
4. An exhibitor may enter one (1) specimen per class and must be present when the pumpkin or squash is weighed. The entry must be grown, cared for, and exhibited by the grower.
5. The specimen must be present for the entire duration of the fair to be eligible for prizes.

## Class A – Vegetables, *continued*

6. No foreign material (eg. fungicides, caulking, skin additives etc.) will be permitted in the weighing of any fruit.
7. Vines must be trimmed to within 1" of the stem.
8. The specimen must be sound, healthy, and free from major damage. Entries must be free of rot, holes/cracks through to the cavity, and serious soft spots.
9. The winning pumpkin and squash will be judged on weight alone.
10. The judges' decision is final.

**CLASSES** **1st**      **2nd**      **3rd**

### Giant Vegetables

Weigh-in time: Thursday 6 pm to 9 pm, enter through South Gate

#### **\$18.00 Additional Entry Fee for class number A1 Heaviest Pumpkin Only**

1. Heaviest Orange Soft Stemmed Pumpkin – Premium equals weight minus	100 lbs	200 lbs	300 lbs
2. Heaviest Green Soft Stemmed Pumpkin	\$50	\$30	\$20
3. Heaviest Field Pumpkin	10	7	5
4. Beets (5 Heaviest)	10	7	5
5. Watermelon (Heaviest)	10	7	5
6. Potatoes (5 Heaviest)	10	7	5
7. Carrots (5 Heaviest)	10	7	5
8. Cucumbers (5 Heaviest)	10	7	5
9. Onions (5 Heaviest)	10	7	5
10. Tomatoes (5 Heaviest) Green or Ripe	10	7	5
11. Hubbard Squash (Heaviest)	10	7	5
12. Zucchini (Heaviest)	10	7	5
13. Tallest Sunflower stalk Single Head (Roots Off)	10	7	5
14. Tallest Corn stalk (Roots Off)	10	7	5
15. Largest Sunflower Head (Diameter)	10	7	5
16. Longest Gourd	10	7	5
17. Turnip (5 Heaviest)	10	7	5
18. Giant Cabbage (Heaviest)	10	7	5

#### **COLLECTIONS (2 only of each variety) With a list of what is included**

19. Best Collection of Vegetables	30	20	10
20. Best Collection of Gourds	10	7	5
21. Best Collection of Eggplant	10	7	5
22. Best Collection of Peppers	10	7	5
23. Best Collection of Potatoes	10	7	5
24. Best Collection of Tomatoes	10	7	5
25. Best Collection of Winter Squash	10	7	5

**Premiums: 1st - \$6; 2nd - \$4; 3rd - \$3; Unless otherwise noted**

#### **BEANS – 10 per plate**

26. Green Flat Pod	31. Bush Limas
27. Green Round Pod	32. Yard Long Green/Purple
28. Yellow Flat Pod	33. Other (Must Name Variety on Entry Tag)
29. Yellow Round Pod	
30. Purple Round Pod	

#### **BEETS – Tops off, 5 per plate (Not to exceed 2½" Diameter)**

34. Red Table	38. Cylindra
35. Golden	39. Other (Must Name Variety on Entry Tag)
36. White	
37. Chioggia	

#### **CABBAGE – 1 Head**

40. Green	42. Savoy
41. Red	

#### **CARROTS – Tops off, 5 per plate**

43. Orange Long (over 6 inches)	46. Purple Half Long (under 6 inches)
44. White Long (over 6 inches)	47. Other (Must Name Variety on Entry Tag)
45. Orange Half Long (under 6 inches)	

## Class A – Vegetables, *continued*

### SWEET CORN – Half husk removed, 5 per plate

- |  |  |
|--|--|
| 48. White<br>49. Yellow<br>50. Bicolor | 51. Other (Must Name Variety on Entry Tag) |
|--|--|

### CUCUMBERS

- |   |  |
|---|--|
| 52. Green Table (5 per plate)<br>53. Pickling (5 per plate)<br>54. Ripe (3 per plate) | 55. Other (Must Name Variety on Entry Tag) (3 per plate) |
|---|--|

### EGGPLANT – 2 per plate

- |  |  |
|--|--|
| 56. Long Classic Purple (over 8 inches)<br>57. Short Classic Purple (under 8 inches)<br>58. Long White (over 8 inches)<br>59. Short White (under 8 inches)<br>60. Long Green (over 8 inches)<br>61. Short Green (under 8 inches) | 62. Long Bicolor (over 8 inches)<br>63. Short Bicolor (under 8 inches)<br>64. Oriental<br>65. Other (Must Name Variety on Entry Tag) |
|--|--|

### GARLIC – Stems trimmed to ½ to 1”, roots ¼”, 5 per plate

- |                    |                           |
|--------------------|---------------------------|
| 66. Garlic 2” Plus | 67. Garlic Small 2” Minus |
|--------------------|---------------------------|

### ONIONS – 5 per plate

- |  |   |
|--|---|
| 68. Yellow Flat<br>69. Yellow Round<br>70. White Flat<br>71. White Round | 72. Red Flat<br>73. Red Round<br>74. Shallots<br>75. Other (Must Name Variety on Entry Tag) |
|--|---|

### PEPPERS – 5 per plate

- |   |   |
|---|---|
| 76. Green Bell (over 4 inches)<br>77. Green Bell (under 4 inches)<br>78. Red Bell (over 4 inches)<br>79. Red Bell (under 4 inches)<br>80. Purple Bell (under 4 inches)<br>81. Yellow Bell (under 4 inches)<br>82. Chocolate Bell (under 4 inches)<br>83. Yellow (Frying)<br>84. Green (Frying)<br>85. Long Red Hot (over 5 inches)<br>86. Long Yellow Hot (over 5 inches)<br>87. Short Red Hot (under 5 inches)<br>88. Short Yellow Hot (under 5 inches)<br>89. Hungarian Wax<br>90. Red Jalapeno<br>91. Green Jalapeno | 92. Poblano<br>93. Ghost<br>94. Green Cherry<br>95. Red Cherry<br>96. Scotch Bonnet<br>97. Green Habanero<br>98. Orange Habanero<br>99. Red Habanero<br>100. Chocolate Habanero<br>101. Short Hot Purple/Black (under 5 inches)<br>102. Short Hot Purple/Black (over 5 inches)<br>103. Pepper Other, Not Sweet (Must Name Variety on Entry Tag) |
|---|---|

### POTATOES – One Peck (15 lbs)

- |   |  |  |  |
|---|--|--|--|
| 104. Green Mountain<br>105. Kennebec<br>106. Yukon Gold<br>107. Katahdin<br>108. Cobblers<br>109. Blue<br>110. Red<br>111. Fingerling<br>112. Russet<br>113. Other (Must Name Variety on Entry Tag) | 10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10 | 8<br>8<br>8<br>8<br>8<br>8<br>8<br>8<br>8<br>8 | 6<br>6<br>6<br>6<br>6<br>6<br>6<br>6<br>6<br>6 |
|---|--|--|--|

### POTATOES – 5 per plate

- |   |  |
|---|--|
| 114. Green Mountain<br>115. Kennebec<br>116. Yukon Gold<br>117. Katahdin<br>118. Cobblers | 119. Blue<br>120. Red<br>121. Fingerling<br>122. Russet<br>123. Other (Must Name Variety on Entry Tag) |
|---|--|

## Class A – Vegetables, *continued*

### **PUMPKINS** – 1 Fruit

- |                                    |   |
|------------------------------------|---|
| 124. Small Sugar (under 6 inches)  | 129. Tiny Tim (3 per plate) Orange          |
| 125. Large Sugar (over 6 inches)   | 130. Lumina (White)                         |
| 126. Small Field (under 12 inches) | 131. Other (Must Name Variety on Entry Tag) |
| 127. Large Field (over 12 inches)  |   |
| 128. Tiny Tim (3 per plate) White  |   |

### **SUMMER SQUASH** – 3 per plate

- |                           |   |
|---------------------------|---|
| 132. Green Zucchini       | 136. Crook Neck Yellow                      |
| 133. Golden Zucchini      | 137. Patty Pan                              |
| 134. Round Zucchini       | 138. Other (Must Name Variety on Entry Tag) |
| 135. Straight Neck Yellow |   |

### **TOMATOES** – Stems removed, 4-Quart Basket (8 lbs)

- |   |    |   |   |
|---|----|---|---|
| 139. Red (Standard)                         | 10 | 8 | 6 |
| 140. Yellow (Standard)                      | 10 | 8 | 6 |
| 141. Other (Must Name Variety on Entry Tag) | 10 | 8 | 6 |

### **TOMATOES** – Stems removed, 1-Quart Basket (2 lbs)

142. Cherry

### **TOMATOES** – Stems removed, 5 per plate

- |  |  |
|--|--|
| 143. Red – Standard                        | 155. Cherry – Red (10 per plate)                                   |
| 144. Yellow – Standard                     | 156. Cherry (Silver Dollar Size) (10 per plate)                    |
| 145. Orange – Standard                     | 157. Grape Tomatoes (10 per plate)                                 |
| 146. Red Pear                              | 158. Other Standard (Must Name Variety on Entry Tag) (5 per plate) |
| 147. Yellow Pear                           | 159. Other Cherry (Must Name Variety on Entry Tag) (10 per plate)  |
| 148. Red Plum (under 3 inches)             | 160. Bethlehem Fair BEST Tasting Tomato Contest (See page 62)      |
| 149. Red Plum (over 3 inches)              | 25 15 10   |
| 150. Yellow Plum (under 3 inches)          |  |
| 151. Yellow Plum (over 3 inches)           |  |
| 152. Other Plum/Pear                       |  |
| 153. Cherry – Black (10 per plate)         |  |
| 154. Cherry – Orange/Yellow (10 per plate) |  |

### **WINTER SQUASH** – 2 per plate

- |   |   |
|---|---|
| 161. Acorn – Green                                | 167. Buttercup  |
| 162. Acorn – White                                | 168. Butternut  |
| 163. Acorn Other (Must Name Variety on Entry Tag) | 169. Sweet Dumpling   |
| 164. Spaghetti                                    | 170. Delicata   |
| 165. Blue Hubbard (1 per plate)                   | 171. Other (Must Name Variety on Entry Tag) (1 per plate if over 12") |
| 166. Golden Hubbard (1 per plate)                 |   |

### **MISCELLANEOUS VEGETABLES**

- |   |  |
|---|--|
| 172. Artichokes (3 buds)                                  | 186. Leeks (3 specimens, leaves trimmed)               |
| 173. Broccoli (3 heads)                                   | 187. Leaf Lettuce (1 bunch in water)                   |
| 174. Broccoli – Purple (3 heads)                          | 188. Mushrooms   |
| 175. Brussels Sprouts (10 specimens)                      | 189. Okra (3 specimens)                                |
| 176. Cauliflower (1 head)                                 | 190. Peas (10 pods)                                    |
| 177. Celery (Roots off Tops trimmed)                      | 191. Parsnip (5 specimens)                             |
| 178. Collards (10 stems/leaves in water)                  | 192. Radish (5 per plate)                              |
| 179. Endive (1 head)                                      | 193. Rhubarb (10 stalks)                               |
| 180. Escarole (1 head in water)                           | 194. Spinach – Classic Smooth/Savoy (1 bunch in water) |
| 181. Gourd (2 per plate) (Must Name Variety on Entry Tag) | 195. Swiss Chard (10 stalks in water)                  |
| 182. Husk Cherry – Husk on (5 per plate)                  | 196. Tomatillo – Husk on (5 per plate)                 |
| 183. Kale – Flat Leaf (10 stems/leaves in water)          | 197. Turnip (3 per plate)                              |
| 184. Kale – Curly Leaf (10 stems/leaves in water)         | 198. Other (Must Name Variety on Entry Tag)            |
| 185. Kohlrabi (2 bulbs)                                   |  |